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Title:

A METHOD OF PREPARING A BREAD DOUGH OR PART BAKED BREAD

Abstract:

The present invention relates to a method of preparing a bread dough and a part baked bread comprising: (a) mixing flour, water and optionally other bakery ingredients to form a bread dough; (b) optionally part baking the dough to obtain a part baked bread; and (c) applying an enzyme material with proteolytic activity to the outside surface of the dough or the part baked bread. The bread dough and part baked bread obtained by the present method offer the advantage that they can be baked to yield a bread product that will retain a crispy crust for a considerable period of time after baking.

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